

Food Establishment Inspection Report



Wichita Falls - Wichita County
Public Health District
1700 Third Street
Wichita Falls, TX 76301
940-761-7800

SITE NO. 187 **INV NO.** 1 **IR NO.** **DATE** 02/09/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION
SUNRISE & SHINE
1610 ENTERPRISE
WICHITA FALLS TX 76306
940-855-6959

INVENTORY/MANAGER
Process 3

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 4 Times per Year

Violations: Critical - 3 Non-Critical - 5 Score: 90

CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 10 | Sound Condition | 4 | _____ |
| 17 | Handwash Facilities with Soap & Towels | 3 | 02/09/2010 |
| 25 | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3 | _____ |

NON-CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|--------------------|---------------|------------------|
| 28 | OTHER VIOLATIONS | 0 | _____ |
| 28 | OTHER VIOLATIONS | 0 | _____ |
| 28 | OTHER VIOLATIONS | 0 | _____ |
| 28 | OTHER VIOLATIONS | 0 | _____ |
| 28 | OTHER VIOLATIONS | 0 | _____ |

CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|--------------------|--|
| 10 | <p>Texas Food Establishment Rules</p> <p>§229.164. (a) Food. Condition safe, unadulterated, and honestly presented. Food shall be safe, unadulterated, and, as specified under subsection (q)(2) of this section, honestly presented.</p> <p>To Wit: Stored food in the walk in was not covered</p> <p>To Correct: Food that is stored in the walk in must be covered</p> |
| 17 | <p>Page 122 §229.167 (e) Handwashing facilities. (1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.</p> <p>(2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</p> <p>(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with: (A) individual, disposable towels; (B) a continuous towel system that supplies the user with a clean towel; or (C) a heated-air hand drying device.</p> <p>To Wit: No hand cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the kitchen. (Corrected 02/09/10)</p> <p>To Correct: Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the kitchen. Corrections must be made immediately.</p> |
| 25 | <p>Texas Food Establishment Rules</p> <p>Page 76 §229.165(d) (d) Cleanability. (1) Food-contact surfaces. Multiuse food-contact surfaces shall be: (A) smooth; (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (C) free of sharp internal angles, corners, and crevices; (D) finished to have smooth welds and joints; and (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods: (i) without being disassembled; (ii) by disassembling without the use of tools; or (iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and</p> |

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|--------------------|
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wrenches.

(2) Paragraph (5) of this subsection does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.

(3) Cleaned in place (CIP) equipment.

(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:

(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and

(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and

To Wit: The shelves located in the walkin refrigerator has adhering food or food particles.

To Correct: The shelves located in the walkin refrigerator must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

To Wit: The counter located in the food preparation area is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.

To Correct: The counter located in the food preparation area must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.

NON-CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|--------------------|
|-------------|--------------------|

28 OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit: Unapproved ceiling tiles in the back food prep area

To Correct: Ceiling tiles must be smooth, non absorbent and easy to clean in food prep areas

To Wit: Replace any damaged or discolored ceiling tiles in dinning area

To Wit: Damaged floor tiles in dish wash area

To Wit: Missing wall tiles in dish wash area

To Wit: Missing and damaged light shields

To Correct: Replace all damaged and missing light shields

To Wit: Install mop sink

To Wit: Owner stated and signed inspection report that all violations would be corrected in 90 days

I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Establishment Inspection Report.

Brian Railsback, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME